



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact [support@jstor.org](mailto:support@jstor.org).

PAR. 4. Foods held at low temperature during the process of manufacture, as is the case with lager beer, and meat products being cured in pickle or dry salt, shall not be considered to be in storage as defined by this act and need not be stamped.

PAR. 5. All marking, stamping, or tagging shall be plainly legible and shall show the day, month, and year of the date of entrance and removal, in letters and figures not less than three-eighths of an inch in height and of a style known as 36-point gothic No. 8. The letters or figures shall be in black or purple ink, and if the foods are tagged the tag shall be securely fastened on the package by tacks, nails, strings, or glue in such fashion that it can not be detached.

PAR. 6. All foods on hand at the end of nine months, as described in section 2 of the act, shall be reported to the State board of health and inspected and passed as suitable for food and in accord with the provisions of the pure-food law, chapter 104, acts 1907, and the sanitary food law, chapter 163, acts 1909, before being withdrawn. Such inspection shall be made by the inspectors of the State board of health or by other persons designated by the State food and drug commissioner to make such inspection.

#### **Free-Lunch Places—Sanitary Regulation. (Reg. Bd. of H., July 2, 1915.)**

RULE 22. All paragraphs of the pure-food law, acts 1907, chapter 104, of the sanitary food law, acts 1909, chapter 163, and all rules of the State board of health governing the sanitary conditions at food distributing establishments and requiring the protection of food exposed for sale are hereby declared in force and effect in all so-called free-lunch places or other places where food is given away or distributed to patrons without charge.

All food shall be protected from flies, dust, dirt, and all other foreign or injurious contamination by suitable coverings of glass, wood, or metal. All dishes and utensils shall be thoroughly cleaned by washing with soap in hot water after each service. Individual forks, knives, and spoons shall be supplied each patron.

#### **Soda Fountains—Sanitary Regulation. (Reg. Bd. of H., July 2, 1915.)**

RULE 23. *Requiring individual drinking and service cups.*—The use of common cups or glasses at lemonade and other liquid beverage stands is hereby declared unsanitary and dangerous to health and is forbidden unless adequate provision is made for washing and sterilizing such cups or glasses after each service.

All dealers in beverages who are not provided with running water, with soap, in which to wash and sterilize glasses and serving dishes are hereby instructed to use individual cups of paper or other material which, after once using, are to be destroyed.

RULE 24. *Operation of soda fountains.*—In order that the sale of ice cream, sodas, and soda fountain sundries may be conducted under sanitary conditions and in conformity with the laws of the State, the operators of ice cream parlors and soda fountains are hereby instructed that all such goods shall be dispensed only in sterile containers. To this end it is ordered that all soda fountains and ice cream parlors be provided with facilities for washing dippers, glasses, spoons, and serving dishes and operated under the following conditions:

1. An adequate supply of pure water.
2. All dishes and utensils shall be washed by rinsing in cold water, then by thoroughly washing in water with soap or suitable cleansing powder, then by rinsing in clean cold water.
3. Where it is not possible to provide hot water or running cold water the use of paper cups and linings will be allowed.
4. Refrigerators at soda fountains shall be kept clean by washing with hot water and soap or washing powder.